



scene
indian street kitchen

SET MENU



Scene Indian Street Kitchen



@sceneMCR



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4A LEFTBANK, SPINNINGFIELDS, MANCHESTER M3 3AN

www.scenedining.com

SET MENU ONE

STARTERS

POPODOMS & CHUTNEY DHABA

AFGHANI TIKKA

Succulent chicken breast pieces marinated with garlic, ginger, selection of Afghani spices grilled in a clay oven known as a Tandoor.

SWEET CHILLI CHICKEN KEBAB

Minced chicken mixed with north Indian spiced, garlic, ginger, onions, coriander and sweet chilli.

LAMB CHOPS

Tender lamb chops, infused with garlic, ginger, lemon juice, and scene special blend of spices then charcoal grilled.

FISH AMRITSARI

Crispy light pieces of fish mixed with Punjabi spices then fried.

ALOO PAPRI CHAAT

Crisp fried dough wafers known as papri served with chickpeas, potatoes, spices then garnished with sweet yogurt, tamarind sauce, mango sauce, fresh coriander, pomegranate, onion and sev.

MAIN MEALS

CHICKEN PUNJABI

A traditional Punjabi dish cooked with garlic, ginger, onions, tomatoes, and a secret blend of grandma's spices.

CHICKEN MAKHANI

Chicken breast diced into cubes mixed with garlic, ginger, herbs, spices and then slow cooked in a creamy sauce.

LAMB KHARAH

A traditional north Indian style dish cooked with onion, tomatoes, garlic, ginger, with a mixture of dry herbs and spices.

DAAL TARKA

Yellow split lentils cooked with garlic, ginger and a selection of herbs and spices.

PILAU RICE

Basmati rice cooked with onions, garlic, ginger and selection of aromatic spices.

NAAN

Traditional Indian bread cooked in clay oven known as a Tandoor.

DESSERT

Chocolate Fudge Cake with Vanilla Ice Cream   

£27.95

SET MENU TWO

STARTERS

POPODOMS & CHUTNEY DHABA

CHICKEN CHAPPLI KEBAB

Minced chicken cooked with garlic, ginger and a special blend of Afghani spices.

MEAT GUJARATI SAMOSA

Crisp savoury pastry stuffed with mixed vegetables Gujarati spices and then deepfried.

FISH AMRITSARI

Crispy light pieces of fish mixed with Punjabi spices then fried.

MALAI TIKKA

Chicken breast marinated with garlic, ginger, cream, cheese & light aromatic spices.

ALOO TIKKICHAAT

Potatoes, green peas, onions, garlic, ginger, fresh coriander and a selection of spices.

GUNPOWDER POTATOES

Baby potatoes coated with a special gunpowder seasoning to make you go BOOM!

MAIN MEALS

CHICKEN BALOCHI

A traditional dish from the region of Balochistan cooked with garlic, ginger, tomatoes and Balochi spices.

CHICKEN CHANARI

A sweet and sour south Indian dish slow cooked with plums, garlic, ginger and a unique blend of aromatic spices, truly a mouth watering dish.

LAMB HANDI

Lamb leg diced in to cubes slow cooked with a blend of traditional north Indian spices.

MACHLI MASALA PIAZ

Fish marinated in Punjabi spices cooked on a tawa with onions, mushrooms, peppers and then seved on a sizzling platter.

ALOO GHOBI

Potatoes cooked with cauliflower, cumin, mustard seeds, & light aromatic spices.

DAAL PUNJABI

A mixture of black lentils, yellow lentils slow cooked in a clay pot with garlic, ginger, cumin and a mixture of light aromatic spices.


PILAU RICE

Basmati rice cooked with onions, garlic, ginger and selection of aromatic spices.

NAAN

Tradition Indian bread cooked in clay oven known as a Tandoor

DESSERT

Chocolate Fudge Cake with Vanilla Ice Cream   

£34.95

GRAND THALI

FOR 2 PEOPLE

GRAND THALI

AFGHANI TIKKA 


CHICKEN TIKKA 


MALAI TIKKA 

SEEK KEBAB 

ALOO TIKKI 

ONION BAJI 

ALOO PAPRI CHAAT  

MEAT SAMOSA 

SALAD

FRIES

PILAU RICE

NAAN   

CHICKEN DISH

(choose any chicken dish from the menu)

LAMB DISH

(choose any lamb dish from the menu)

£45.00

PER THALI

(ONE THALI SERVES TWO PEOPLE)

TERMS AND CONDITIONS

- Not Valid on any offers
- Not valid with any discount offers
- Available only from 4pm onwards
- Items on the thali cannot be replaced for anything else
- Any refills or extra items must be purchased at full price.

SPICE LEVELS



Mild



Hot



Medium



Very Hot

PLEASE NOTE:

Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended.

We cannot guarantee our dishes to be 100% nut free



ONION/GARLIC



SESAME



NUTS



GLUTEN



MUSTARD



CELERY



PEANUTS



EGG



FISH



SHELLFISH



SULPHITES



SOYA



LUPINE



MILK PRODUCTS